



SUGARY MASTERPIECES

Savouring the sweet beauty
of contemporary art

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In the visual arts, sugar can be used as a playful vehicle to express and explore serious issues. Sugar, Sugar, a recent exhibition housed at Brenda May Gallery in Sydney, presented the viewpoint of 10 female artists who used this enticing substance to consider the decadence of consumerism and the significance of sugar in a feminine context. This exhibition featured contemporary art made exclusively with sugar; many of the installations only lasted for the duration of the exhibition before they were washed off the walls or scraped off the floor. As part of the showcase, Australian artist Elizabeth Willing held an experimental meal titled 'Dessert (II)' that explored issues of excess through an extravagant consumption of sugar. Willing's practice examines gastronomy with an emphasis on the collective experience of food: how and what we eat. The development of these performance meals includes designing recipes, cutlery, shared eating utensils and serving dishes inspired by the social constructs of dining. The meals are a platform for experimenting with smell, taste and sound to create a multisensory experience. Willing is interested in choreographing the performance of dining, understanding how people eat and challenging it. The following recipes, developed by the artist, are some of the dishes served over the five courses of 'Dessert (II)'.



[WEDDING CAKE]

"The wedding cake is the most iconic dessert in my eyes. I want to rethink the traditional combination of fruitcake, marzipan and white icing. For 'Dessert (II)', I have taken inspiration from Sugar, Sugar artist Claire Mcardle's 'Gilty', by deconstructing the cake into two pieces, a delicious fruitcake and an edible necklace. The warmth of the diner's body will release the smells of the marzipan and icing roses while providing tasty snacks throughout the course."

